

Abstract

A method and composition for reducing caking of proteinaceous products such as dried distiller's grains, corn gluten feed, fish meal, feather meal, soybean meal and other oilseed meals, and the like, particularly during transport and storage. The composition may 5 include a reducing agent either alone or in combination with a chaotrop. Optionally, the composition includes an enzyme which may be added to the composition or substituted for all or part of the reducing agent. The composition also optionally includes a material which assists in maintaining a reducing condition in the proteinaceous product, and optionally a material which assists in blocking of free sulphydryl groups.